

Cordell Daniel-Zboncak

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SKILLS

Cuisine Styles

Asian Fusion

Kitchen Skills

Plating • Menu Design

Operations

HACCP • Supplier Negotiation

Soft Skills

Training • Quality Control

SUMMARY

Experienced Chef with 6+ years focusing on Private Events. Known for delivery.

EMPLOYMENT HISTORY

Line Cook — Farrell, Schiller and Sporer (2017-05-04 - 2022-06-17)

- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Catered private events for up to 234 guests with 95%+ client satisfaction.

Line Cook — McDermott and Sons (2014-05-12 - 2017-12-08)

- Maintained food cost under 26% with vendor negotiations and waste controls.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 40% through optimized dish pricing.
- Catered private events for up to 79 guests with 95%+ client satisfaction.

Private Chef — Hoppe, Kassulke and Grady (2019-09-29 - 2023-07-09)

- Managed kitchen of 19 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.
- Catered private events for up to 209 guests with 95%+ client satisfaction.

Sous Chef — Yost - Huel (2024-03-21 - 2025-04-12)

- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.
- Maintained food cost under 24% with vendor negotiations and waste controls.

PROJECTS

nemo cubicularis - Grass-roots high-level matrix